

ROCKPOOL BAR & GRILL SYDNEY

PRIVATE DINING ROOM MENU

MENU OPTIONS

2 COURSE CHOICE MENU \$100 PER PERSON

3 COURSE CHOICE MENU \$129 PER PERSON

ENTREES

*PLEASE CHOOSE THREE OPTIONS FROM THE BELOW TO ACCOMPANY THE VEGETARIAN OPTION**

*Salad of Watermelon, Barrel Aged Fetta, Sunflowers Seeds and Mint

Baby Cos, and Slow Cooked Egg Salad with Green Goddess Dressing
and Don Bocarte Anchovy

Crudo of Market fish, Hiramasa Kingfish and Yellowfin Tuna with Finger Lime, Horseradish and Ginger

Charcoal Roast King Prawns, Split and Marinated

Fried Calamari with Romesco

David Blackmore Wagyu Bresaola with Guindillas, Mahon Cheese and Brioche Crumbs

Wagyu Bolognese with Hand Cut Fettuccine

MAINS

*PLEASE CHOOSE THREE OPTIONS FROM THE BELOW TO ACCOMPANY THE VEGETARIAN OPTION**

* Australian Native Greens Spanakopita

Charcoal Roasted Market Fish with BBQ Squid and Konbu Butter

Charcoal Roasted Market Fish with Roasted Tomato and Spanner Crab Sauce

Milly Hill Lamb Chops and Cutlets with Garlic Yogurt and Cucumber

House Made Bangalow Pork Sausages
with Borlotti Beans and Mustard Leaves

Wood Fire Grilled Grass Fed Fillet with Modern Bearnaise
(Cooked Medium Rare)

“The cornerstone of good cooking is to source the finest produce.” *Neil Perry*

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SIDE DISHES

PLEASE CHOOSE TWO OPTIONS FROM THE BELOW

Radicchio, Cos and Endive Salad with Palm Sugar Vinaigrette

Shaved Zucchini Salad with Pecorino, Mint and Almonds

Boiled Mixed Greens with Olive Oil and Lemon

Mushy Peas with Slow Cooked Egg

Potato and Cabbage Gratin

Potato Puree

Macaroni Cheese

DESSERTS

ALL DESSERTS AVAILABLE

(PLEASE CONFIRM IF YOU WOULD LIKE DESSERT)

Catherine's Passionfruit Pavlova

Black Forest Cake with Cherry Compote and Cherry Sorbet

Mango and Lime Splice with Candied Coconut

Cheese Selection

PLEASE NOTE THAT ALL MENUS ARE SUBJECT TO CHANGE DUE TO AVAILABILITY OF PRODUCE

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